



REHEATING TCS FOODS

How a food is reheated is determined by the intended use of the food. TCS foods reheated for immediate service, such as chili, may be reheated to any temperature and served, provided the food was properly cooked and cooled prior to reheating. Leftover foods intended for hot hold must be reheated to a minimum internal temperature of 165°F or higher within 2 hours.

Temperature and time requirements for reheating:

- Rapidly reheat foods to 165°F or higher for 15 seconds, using a stove, steam kettle, steamer, oven, or other device designed for reheating and cooking.
- Stir foods frequently to evenly distribute heat through the food.
- Use a calibrated thermometer to verify the temperature.
- Foods shall be reheated within 2 hours or less.

Reheating in a microwave oven:

- Reheat all foods to 165°F or higher for 15 seconds, within 2 hours or less.
- Cover, frequently rotate and stir food
- Allow to stand 2 minutes after reheating

Hot holding equipment:

- Preheat equipment to 135°F or higher before adding food.
- **Hot hold equipment should never be used to reheat foods.**

Heat commercially processed and package ready-to-eat foods to an internal temperature of at least 135°F prior to service.